

ESPRESSO

BEKELE BELAYCHO

ETHIOPIA

INDULGENT & NUANCED

WITH NOTES OF JAM DOUGHNUT, WATERMELON,
HONEYCOMB TOFFEE



This high altitude, sun-dried natural coffee makes for an unforgettable experience. Inherently process-driven flavours combine well with the care and precision of Bekele's production of the lot. There is a youthful adventurousness to this part of the coffee world, and this offering is an excellent representation of that. Expect familiar, abundant summer fruit notes with a smoothly sweet finish.

On a sourcing trip earlier this year, our head roaster, Ryan, visited Bekele's house and had the opportunity to share breakfast with him. Bekele is a mentor to younger producers within this tight-knit community and has helped a number of them and their families join the coffee-growing business.

The Bensa Highlands in Sidama could be considered a younger sibling in the birthplace of coffee. Much of the industry here is at most 20 years old. Until 2019, Sidama was considered a zone within the SNNPR (Southern Nations, Nationalities, and People's Region). However, the zone broke away and established itself as the tenth recognized region in Ethiopia. The region has experienced climate change over the last fifty years, creating conditions ideal for growing coffee. The high altitude means limited access to water for cherry processing, resulting in a necessary preference for natural processed lots. Necessity drives innovation, and the young producers of this region are a testament to that.

WE BELIEVE IN HONEST COFFEE

We determined a sustainable, profitable price for the growing longevity with the producer. We've listed the Freight on Board (FOB) price we paid to our origin partner, Coqua. Bekele Belaycho receives the Farmgate price directly for his coffee as parchment. In addition to the FOB, we incur further costs in shipping the coffee to Melbourne, completing a quality assessment, roasting (resulting in a 15% weight loss) and packaging for retail sale. You can read more about the way we source coffee via our website.

PRODUCER

PRODUCER	Bekele Belaycho
COUNTRY	Ethiopia
ORIGIN	Bensa, Sidama
FARM / COOP	Segera

COFFEE

VARIETIES	Mix Variety
PROCESS	Natural
ALTITUDE	2300 masl
HARVEST	November - December
LOT SIZE	600 KGs
QUALITY SCORE	86.5
FIRST ROAST	October 23 2023

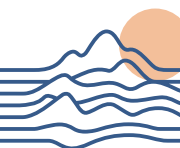
PURCHASING

BUYER	Ryan
ORIGIN PARTNER	Coqua
LENGTH OF RELATIONSHIP	Third Year

COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$18.07	Varies	Varies
FOB	\$18.07	\$6.48	\$6.68

Figures are shown in AUD/kg, at the conversion rate at time of contract. Varies due to different processing methods for each coffee, comparison isn't possible.



THE BEST TIME TO DRINK COFFEE

We've found the best window to brew coffee is 7-14 days after the roast date. That period best represents the coffee we've sampled, sourced, quality assessed, roasted and deemed good enough for our menu.

Coffee continues to be optimal for up to 30 days after the roast date.

V60 POUR OVER

We use a starting point ratio of 5g - 6g per 100 mLs of water. A 1-cup V60 cone will suit a standard 250mL brew. If you like a stronger coffee, explore adding an extra 2g - 3g of coffee per 100 mL of water.

Place filter paper in the cone then thoroughly rinse the filter paper with hot water. Place ground coffee in the centre of the cone and add hot water in a 1:3 ratio eg: 15 grams of coffee with 45 grams of water. Gently swirl or agitate ensuring all ground coffee is wet, then wait for your timer to hit 60 seconds. Continue adding water, topping up as it soaks through. Give it another little swirl/stir once all of the water has been poured. Wait for the last of the water to drip through into your cup. Total brew time should be between 2:30 - 3:30.

ESPRESSO BREWING

BREW RECIPE

Based on the size of your basket, aim for a ratio of 1:2 coffee to water, e.g., 18 grams of coffee to 36 grams of water. Adjust according to preference, up to plus/minus 1 gram. We pour a longer shot in Seven Seeds cafes using a 19g:43g ratio.

TEMPERATURE

Aim for 94-95 degrees Celsius if your machine allows temperature adjustment.

TIME

Your brew time should be between 26-32 seconds, give or take a few seconds.

ADJUSTMENTS

For a stronger brew, aim for a slower brew time. Use a ratio with less water and coffee with a finer grind.

If you prefer a weaker coffee, this can be achieved with a coarser grind for faster brew time and/or a longer yield.



FILTER BATCH BREWING

Seven Seeds Target Ratio 16.5 : 1 water to coffee.
Approx. 100mL of water to 6 grams of coffee.

